

Chocoleana Cake

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	2 lb	1 qt	4 lb	2 qt	1. Dry ingredients: Blend sugar, flour, cocoa, dry milk, baking powder , baking soda, and salt in mixer with paddle attachment for 2 minutes on low speed.
Enriched all-purpose flour	1 lb 10 oz	1 qt 2 cups	3 lb 4 oz	3 qt	
Cocoa	5 oz	1 ? cups	10 oz	2 ? cups	
Instant nonfat dry milk	3 oz	1 cup	6 oz	2 cups	
baking powder		2 Tbsp 1 ½ tsp		¼ cup 1 Tbsp	
Baking soda		1 Tbsp		2 Tbsp	
Salt		1 ½ tsp		1 Tbsp	
Lowfat plain yogurt	4 oz	½ cup	8 oz	1 cup	2. . In a separate large bowl using a wire whip, mix yogurt, applesauce, egg whites, vanilla, vegetable oil, and water until blended.
Canned unsweetened applesauce	1 lb	2 cups	2 lb	1 qt	

OR	OR	OR
Fresh large egg whites	13 each	26 each
Vanilla	1 ½ tsp	1 Tbsp
Vegetable oil	1 cup	2 cups
Water	1 cup	2 cups

3. Slowly add liquid mixture to the dry ingredients. Mix for 1 minute on low speed. Scrape down sides of bowl.
4. Mix for 1 minute on medium speed until smooth.
5. Pour 7 lb 2 oz (about 3 qt 1 cup) batter into a sheet pan (18" x 26" x 1") which has been lightly coated with pan release spray and floured. For 50 servings, use 1 pan. For 100 servings, use 2 pans.
6. Bake: Conventional oven: 350° F for 30 minutes Convection oven: 325° F for 20 minutes When done, cake will spring back when lightly touched.
7. Cut each cake 5 x 10 (50 pieces per pan).

Notes

Special Tips:

Cake may be lightly dusted with powdered sugar.

Cupcakes can be made for a special occasion. Using a No. 16 scoop (¼ cup), portion into muffin tins which have been paper lined or lightly coated with pan release spray. Bake in a 375°F conventional oven for 10-15 minutes. Three quarts 1 cup of batter makes approximately 50 cupcakes.

Serving	Yield	Volume
1 piece or 1 cupcake. For Enhanced Meal Pattern only: 1 piece or 1 cupcake provides ¾ serving of grains/breads.	50 Servings: about 7 lb 6 oz (batter) about 6 lb 12 oz 1 sheet pan	50 Servings: 3 quarts 1 cup (batter) 50 pieces
	100 Servings: about 14 lb 12 oz (batter) about 13 lb 8 oz 2 sheet pans	100 Servings: 1 gallon 2 ½ quarts (batter) 100 pieces